ABSTRACT

The present invention relates to a method for (masking or) making it difficult to sense the odor of sotolon without affecting the taste (flavor) of food and beverages, and to a flavoring composition that can be suitably used to mask the deterioration odor of food and beverages. The present invention can suppress the odor of sotolon without impairing the taste of a product by using, at specific concentrations in food and beverages, β-caryophyllene oxide, ethyl acetoacetate, methyl isovalerate, ethyl valerate, triethyl citrate, eugenol, hexyl octanoate, bornyl acetate, γ-methyl ionone, 1,4-cineole, 3,7-dimethyl-2-methylene-6-octen-1-ol, 8-decenal, N-(2-hydroxy-2-phenylethyl)-2-isopropyl-5,5-dimethylcyclohexane-1-carboxamide, mustakone, and (2E)-4-methyl-2,4-tridecadienal.